Alpha Supreme 64% Whole Grain Personal Pepperoni Pizza (WGR)

Code No: AS64W

Brand Name: Manufacturer: Code: Description: Pack / Size: Alpha Supreme Alpha Foods Co. AS64W Whole Grain Personal Pepperoni Pizza 60/ 5.36 oz

PRODUCT DESCRIPTION:

Pre-portioned, individual round pizzas made with flavorful par-baked whole grain pizzeria style crusts that bake up soft and tender. These user friendly personal pizzas are always made with 100% Real Mozzarella Cheese, Sliced Pepperoni and Zesty Italian Flavored Pizza Sauce that keeps the students coming back for more!

MENU INNOVATIONS:

- Formulated to satisfy students' preferences for individual personal pizzas.
- Single, personal sized round pizzas are an upgrade to "old school" rectangular shaped servings.
- Pre-portioned, uniform, individual servings are applicable to all grade levels.

HARD BID SPECIFICATIONS:

Alpha Supreme Whole Grain Personal Pepperoni Pizza, 64% WG, Whole Grain Rich. White Whole Wheat Flour is 1st ingredient. 2 oz equivalent grain per Serving. Fully topped personal pepperoni pizza, made with 100% real Mozzarella Cheese, from USDA WBSCM Material # 110244 Mozzarella, 64% whole grain raised edge, pizzeria style crust, sliced pepperoni, and authentic Italian seasoned pizza sauce. Each pizza shall be a minimum weight of 5.36 oz and offer a minimum of 20 g Protein, a minimum of 350 Calories and less than 660 mg Sodium per serving. Each provides 2 oz M/MA, 2 oz eq Grain, 1/8 c. red/orange veg.

Approved Brand: Alpha Supreme #AS64W

CHILD NUTRITION MEAL PATTERN CONTRIBUTION:

1 each, 5.36 ounce portion of AS64W Alpha Supreme Whole Grain Personal Pepperoni Pizza, provides: 2 oz M/MA, 2 oz equivalent Grains and 1/8 cup red/orange Vegetables.

INGREDIENTS:

CRUST: Flour blend [white whole wheat flour and enriched wheat flour (wheat flour, malted barley flour, ascorbic acid [dough conditioner], niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid)], water, soybean oil, yeast, contains 2% or less of: sugar, wheat gluten, nonfat dry milk, baking powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), salt, and calcium propionate. CHEESE: Low Moisture Part-Skim Mozzarella Cheese (pasteurized part-skim milk, cheese cultures, salt, enzymes). SAUCE: Tomatoes Ground in Puree, Concentrated Crushed Tomatoes, Water, Italian Seasoning (sugar, granulated garlic, salt, oregano, granulated onion, basil, black pepper, red pepper, parsley flakes), Food Starch Modified. PEPPERONI: Pork, Beef, Salt, Spices, Dextrose, Seasoning (oleoresin of paprika, natural spice extractives, BHA, BHT, citric acid), Lactic Acid Starter Culture, Sodium Nitrite.

BUY AMERICAN PROVISION:

Product #: AS64W

Alpha Foods Co. certifies that the product number identified above was processed in the U.S. and contains 100% of its agricultural food component, by weight or volume, from the U.S.

ALLERGENS: CONTAINS: MILK, WHEAT, SOY

SHIPPING DATA:

UPC:	UPC# 00833026004444
Storage Class:	Frozen
Gross Weight Lbs:	21.79
Net Weight Lbs:	20.10
Cube:	1.32
Case Dimensions:	19.5 x 13 x 9
Portions / Size:	60/5.36 oz
Cases per Pallet:	49
TI/HI:	7 x 7
Type of Date:	manufacture
Format Date:	Julian Yr/day
Shelf Life:	6 months frozen
Lead Time:	3 weeks from receipt of order

BAKING AND HANDLING INSTRUCTIONS:

For best results, COMPLETELY THAW THE PIZZA before baking by placing each pizza on a parchment lined baking tray or pizza screen. For best results, bake on pizza screen. ALLOW 2 HOURS FOR THAWING. Keep pizzas covered while thawing. Preheat oven. For convection oven, rotate pizza halfway through baking time for even baking. Pizza is baked when the cheese is melted and the edge of the crust is golden brown. Thawed Pizza: Convection Oven, 400 to 425 F 6 to 9 minutes. Conveyor Oven, 425 F 5 to 5 1/2 minutes. For food safety and quality, cook to an internal temperature of 165°F prior to serving. Oven temperature and cook times may vary.





19802 G. H. Circle Waller, TX 77484 (936) 372-5858 (800) 733-3535 (936) 372-1341 fax

Nutrition Facts

Serving Size 1 pizza (152g) Servings Per Container 60

Calories 3	360 Calc	ries from	Fat 150
		% Dai	ly Value
Total Fat 1	7g		26 %
Saturated	37 %		
Trans Fat	t Og		
Cholestero	11%		
Sodium 65	27 %		
Total Carbo	ohydrate	32g	11%
Dietary Fi	13 %		
Sugars 3	3		
Sugars 30 Protein 21	g	Vitamin	42 %
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Updated 4/1/2018

Manufacturer: ALPHA FOODS CO.

Case/Pack/Count/Portion size: 60 ct / 5.36 oz

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Superior Quality Pizza WHOLE GRAIN PERSONAL PEPPERONI PIZZA



60/5.36 oz. Pizzas Net Wt. 20.10 lbs.



Superior Quality Pizza WHOLE GRAIN PERSONAL PEPPERONI PIZZA

Calcium Propionate added to retard spoilage of crust

INGREDIENTS: CRUST: Flour blend [white whole wheat flour and enriched wheat flour (wheat flour, malted barley flour, ascorbic acid [dough conditioner], niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid)], water, soybean oil, yeast, contains 2% or less of: sugar, wheat gluten, nonfat dry milk, baking powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), salt, and calcium propionate. CHEESE: Low Moisture Part-Skim Mozzarella Cheese (pasteurized part-skim milk, cheese cultures, salt, enzymes). SAUCE: Tomatoes Ground in Puree, Concentrated Crushed Tomatoes, Water, Italian Seasoning (sugar, granulated garlic, salt, oregano, granulated onion, basil, black pepper, red pepper, parsley flakes). Food Starch Modified. PEPPERONI: Pork, Beef, Salt, Spices, Dextrose, Seasoning (oleoresin of paprika, natural spice extractives, BHA, BHT, citric acid). Lactic Acid Starter Culture, Sodium Nitrite, CO/VTAINS: MILK, WHEAT and SOY,

BAKING INSTRUCTIONS: For best results, COMPLETELY THAW THE PIZZA before baking by placing each pizza on a parchment lined baking tray or pizza screen. For best results, bake on pizza screen. ALLOW 2 HOURS FOR THAWING. Keep pizzas covered while thawing. Preheat oven. For convection oven rotate pizza halfway through baking time for even baking. Pizza is baked when the cheese is melted and the edge of the crust is golden brown. Thawed Pizza: Convection Oven, 400 to 425 F 6 to 9 minutes. Conveyor Oven, 425 F 5 to 5 1/2 minutes. Oven temperatures and cook times may vary.

> For Food Safety and Quality, Follow Baking Instructions. Cook to internal temperature of 165 degrees F prior to serving

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AS64W 60/5.36 oz. Pizzas Net Wt. 20.10 lbs.







Manufactured by: Alpha Foods Co. Waller, TX 77484